



Coffee-Toffee Ice Cream Cupcakes

 Gluten Free

READY IN



10 min.

SERVINGS



12

CALORIES



417 kcal

DESSERT

Ingredients

- ☐ 0.5 cup confectioners' sugar
- ☐ 0.8 cup heavy cream
- ☐ 2 pints coffee ice cream softened
- ☐ 10.8 oz round cake frozen
- ☐ 1 cup chocolate-covered toffee bits such as heath bar bits o'brickle

Equipment

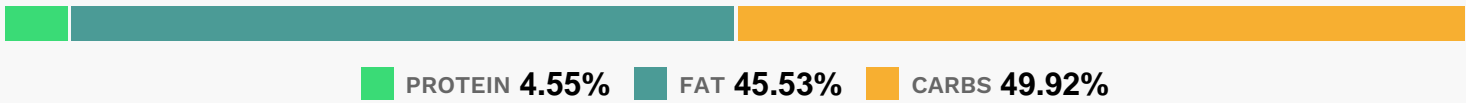
- ☐ bowl
- ☐ plastic wrap

- ☐ hand mixer
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Arrange 12 paper liners in a 12-cup muffin tin.
- ☐ Cut pound cake into 1/2-inch-thick slices. Use a 2-inch biscuit cutter to cut 12 circles from slices, reserving scraps for another use.
- ☐ Place circles in bottoms of cupcake liners.
- ☐ Combine heavy cream and confectioners' sugar in a bowl and whip with an electric mixer until cream holds stiff peaks.
- ☐ Scoop ice cream into a large bowl. Reserve 1/4 cup
- ☐ Heath Bar Bits; add remaining Bits to bowl with ice cream.
- ☐ Combine by mashing ice cream and candy with back of a large spoon. (If ice cream gets too soft, place bowl in freezer for 10 minutes before continuing.)
- ☐ Top each pound-cake circle with a scoop of ice cream and cover with whipped cream.
- ☐ Sprinkle with remaining
- ☐ Heath Bar Bits. Lightly drape cupcakes with plastic wrap and place in freezer until firm, at least 2 hours or up to 3 days.

Nutrition Facts



Properties

Glycemic Index:9.33, Glycemic Load:17.52, Inflammation Score:-5, Nutrition Score:5.7708695504976%

Nutrients (% of daily need)

Calories: 417.33kcal (20.87%), Fat: 21.19g (32.6%), Saturated Fat: 13.03g (81.46%), Carbohydrates: 52.28g (17.43%), Net Carbohydrates: 51.6g (18.76%), Sugar: 43.88g (48.75%), Cholesterol: 97.92mg (32.64%), Sodium: 252.04mg (10.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.76g (9.53%), Vitamin B2: 0.3mg (17.64%), Vitamin A: 816.91IU (16.34%), Calcium: 135.29mg (13.53%), Phosphorus: 132.54mg (13.25%), Vitamin B12: 0.41µg (6.9%), Vitamin B1: 0.1mg (6.57%), Vitamin B5: 0.64mg (6.44%), Selenium: 4.36µg (6.24%), Potassium: 206.37mg (5.9%), Zinc:

0.73mg (4.89%), Iron: 0.79mg (4.36%), Folate: 16.87µg (4.22%), Vitamin E: 0.62mg (4.13%), Magnesium: 15.66mg (3.92%), Manganese: 0.06mg (3.02%), Vitamin B3: 0.6mg (2.98%), Vitamin D: 0.45µg (2.98%), Vitamin B6: 0.06mg (2.9%), Fiber: 0.68g (2.72%), Copper: 0.04mg (1.82%), Vitamin K: 1.32µg (1.25%)